



BRUNCH MENU

HORS D'OEUVRES

HOT

MAINE LOBSTER & CHAMPAGNE RISOTTO CAKES
Sweet Maine Lobster Coupled with Creamy Arborio Rice
Truffle Basil Emulsion Dipping Sauce

SIGNATURE AVOCADO FRIES
Dusted with spiced old bay
Smoked Chipolte remoulade

LOBSTER MAC & CHEESE
Truffle Oil Drizzle
Served in a Chinese Takeout Container

ASIAN FISH CAKES
Shrimp & White Fish
Red pepper, carrots & Bermuda Onion
Red Chili Sauce

MINI JUMBO LUMP CRAB CAKES
Spicy remoulade

DEVILS ON HORSEBACK
Goat cheese stuffed dates wrapped with bacon
Toasted pistachio & honey maple glaze

Skewers & Kabobs

Teriyaki Beef Satay with peanut dipping sauce
Szechuan Beef Satay with teriyaki glaze
Tikka Chicken Satay – Indian spiced
Shrimp & Andouille Sausage Kabob
Tandoori Chicken Satay
Chipolte Churrasco Beef Kabob
Shrimp & Andouille Sausage Kabob
Shrimp & Scallop on a sugar cane skewer
Seared Scallop in a Asian spoon with Vanilla bean sauce
Moroccan Lamb lollipops with pistachio crust
Chicken Pineapple Kabobs honey orange glaze
Mediterranean Chicken Kabob
Thai Peanut Chicken Satay
Antipasto Kabob with fresh Mozzarella

MINI MONTE CRISTO
Ham, Turkey and Swiss with dejon and mayo sandwich
Egg battered on country white bread

CHICKEN & LEMON GRASS WONTONS
(Steamed or Sautéed) Teriyaki honey glaze

CLASSIC SCALLOPS & BACON
Sea scallops wrapped with Apple wood smoked bacon

BREADED COCONUT SHRIMP
Pan seared Golden Brown
Served with sweet & sour red chili sauce

SIGNATURE BLACK ANGUS MINI BURGERS
House made Ketchup, Vermont Cheddar Cheese,
& Pickles on a brioche roll

COCKTAIL FRANKS EN CROUTE
Served with honey dijon Mustard

EGGPLANT CRISP
Oven Roasted Tomatoes, Truffle Pecorino & Oregano

DUCK & WHITE BEAN QUESADILLA
Roasted Beets, Sage & Jack Cheese
Cilantro Lime Drizzle

Grilled Flat Bread Pizza - Choose 3

- 1) goat cheese, sundried tomato and olive
- 2) plum tomato, fresh mozzarella and Basil
- 3) duck confit, manchego and oven roasted tomatoes
- 4) Caramelized onion, gorgonzola and toasted walnuts
- 5) Artichoke hearts, roasted peppers, kalamata olives and goat cheese
- 6) Grilled chicken, fresh mozzarella and pesto
- 7) Boursin cheese, filet mignon and caramelized onions

BRUNCH MENU

HORS D'OEUVRES

COLD

BLT TOAST STARS

Thick Cut Apple wood Smoked Bacon, Heirloom Tomatoes, Crisp Romaine Lettuce
Light Lemony Aioli

LOBSTER COCKTAIL

Poached Maine Lobster in a fluted Cucumber Cup
Caper Cocktail Sauce & Dill

AHI TUNA TARTAR

Diced Ahi Tuna
Mildly Spicy Siracha Sauce & Sesame Seeds
Crispy Wonton

SOUTHWESTERN GRILLED SHRIMP SALAD

Tortilla Cup and Guacamole

BLACK MISSION FIGS

Stuffed with Humboldt Fog Cheese
Wrapped with Parma Ham

PEKING STYLE DUCK BANG BANG

Asian Vegetables, Spicy Hoisin on a Crispy Wonton

SMOKED SALMON CNAPE'

Norwegian Smoked Salmon Floret, Crème Fraiche and Caviar
Mini Potato Pancake

FILET OF BEEF CROSTINI

Garlic Crostini with Horseradish Crème, Caramelized Onion & Chive

STUFFED ENDIVE

Boursin Crab Mousse and Micro Greens



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COLD

SMALL PLATES

Shrimp Cocktail

Caper Cocktail Sauce and Lemon

Cheese Boards

Two Cheeses with Fresh Fruit
Fig Spread, Water Crackers and Baguette

Small Ivory Plate of Caviar

Market price

MINIATURE SWEETS

Passed HD style, please pick four

Truffles and Petit Fours

Assorted French Almond Macaroons:
Chocolate, Pistachio, Coffee, Vanilla & Raspberry
Key Lime Tarts, Fruit & Berry Pastry Cream Pies,
Cheese Cake stuffed Strawberries with Chocolate Drizzle

BAR SERVICE

Ice and Bar Fruit ONLY
Host to Provide All Beverages

